

**Project:**

Raritan Bay Medical Center  
Base Units Only  
Verify All Options & Finishes

**From:**

David Bethel  
Fabricated Designs, Inc.  
32 Maury Avenue  
Newport News, VA 23601-2132  
(757) 595-5949 Fax: (757) 595-5787

**To:**

Steve Bauer  
Posternak Bauer Associates  
479 White Plains Road  
Eastchester, NY 10709  
(914) 793-9000 Fax: (914) 763-9209

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**ITEM NO. 1 - KETTLE, ELECTRIC, TABLE TOP (1 ea required)**

Vulcan Hart Model VEC6

Kettle, Electric, Table Top, 6-gallon capacity, tilt type, support console on right, two-thirds steam jacket, type 316 s/s, stainless steel construction

## Accessories:

- 1 ea. Faucet bracket bolted to rear tilt console only (std)
- 1 ea. Model SGL 12NZL Single pantry deck mount faucet w/12" swivel spout
- 1 ea. Model STAND VSKT30 Stand 29-1/2" wide for counter top braising pans & kettles, s/s frame, utility tabs, sliding drain basin w/rollers, stationary gutter & flanged feet, 1-1/2" NPT drain outlet
- 1 ea. CONNECT Model \*POWER |  
!Voltage - Verify(X) 120() 208() 240() 480() - Phase 1() 3()  
!Amps:\_\_\_\_\_ KW:\_\_\_ 7.5 \_\_\_ HP:\_\_\_\_\_  
!Connection:\_\_\_ 32" AFF \_\_\_\_\_  
|
- 1 ea. CONNECT Model \*WASTE |  
!DirectW:\_\_\_\_\_ InDirectW:\_\_\_ 1" \_\_\_\_\_  
!Connection: \_\_\_ 6" AFF \_\_\_\_\_  
!Stand Drain
- 1 ea. CONNECT Model \*WATER |  
!CW:\_\_\_ 1/2" \_\_\_\_\_ HW:\_\_\_\_\_  
!Connection:\_\_\_ 30" AFF \_\_\_\_\_  
|

**ITEM NO. 2 - CONVECTION OVEN, GAS (2 ea required)**

Vulcan Hart Model SG66D

Convection Oven, Gas, double-deck, deep depth, Deluxe Controls, solid state controls/electronic ignition, with 8" high legs, stainless steel front, sides, top, rear enclosure and legs, 60,000 BTU each

## Accessories:

- 1 ea. CONNECT Model \*GAS |  
!MBTU: 120  
!Gas - Pipe 1/2"() 3/4"(X) 1"() 1-1/4"()  
!Manifold () Rear Connect(X)  
!Verify(X) LP() Nat()  
|
- 1 ea. CONNECT Model \*POWER |  
!Voltage - Verify() 120(X) 208() 240() 480() - Phase 1(X) 3()  
!Amps:\_\_\_ 6.0 \_\_\_\_\_ KW:\_\_\_\_\_ HP:\_\_\_\_\_  
!Connection:\_\_\_ NEMA 5-15 \_\_\_\_\_  
|

**ITEM NO. 3 - STEAMER, CONVECTION, GAS (1 ea required)**

Vulcan Hart Model VSX24G

Steamer, Convection, Gas, 200,000 BTU, 24" base, 2 compartments, three 12x20x2-1/2" pans/compartment, stainless steel finish & 6" legs, auto fill, low water cut-off, high limit and boiler blowdown, delimer assembly, electric ignition

Accessories:

- 1 ea. CONNECT Model \*GAS |  
!MBTU: 200  
!Gas - Pipe 1\2"() 3\4"(X) 1"() 1-1\4"()  
!Manifold () Rear Connect(X)  
!Verify(X) LP() Nat()  
|
- 1 ea. CONNECT Model \*POWER |  
!Voltage - Verify() 120(X) 208() 240() 480() - Phase 1(X) 3()  
!Amps:\_\_\_ 2.3 \_\_\_\_\_ KW:\_\_\_\_\_ HP:\_\_\_\_\_  
!Connection:\_\_\_ 10" AFF \_\_\_\_\_  
|
- 1 ea. CONNECT Model \*WASTE |  
!DirectW:\_\_\_\_\_ InDirectW:\_\_\_ 2" \_\_\_\_\_  
!Connection: \_\_\_ 6" AFF \_\_\_\_\_  
|
- 1 ea. CONNECT Model \*WATER |  
!CW:\_\_\_(2) 3\8" \_\_\_\_\_ HW:\_\_\_\_\_  
!Connection:\_\_\_ 8" AFF \_\_\_\_\_  
|

**ITEM NO. 4 - RANGE, HEAVY-DUTY, GAS (1 ea required)**

Vulcan Hart Model GH45

Range, Heavy-Duty, Gas, 34" wide, (4) 30,000 BTU open burners w/cast iron top grates, standard oven w/(1) rack, s/s front & top front ledge, painted sides, 6" s/s legs, 1 1/4" front gas manifold, 170,000 BTU

Accessories:

- 1 ea. 3/4" rear gas connection (for single unit)
- 1 ea. Model VSB34IR Salamander Broiler, Heavy-Duty Range Mount (GH series), Gas, 34" wide, infrared burners w/infinite control, 27"W x 13"D broiling grid w/5 positions, mounted on backriser, s/s front & sides, 3/4" gas w/regulator, 30,000 BTU
- 1 ea. CONNECT Model \*GAS !4G1  
!MBTU: 170  
!Gas - Pipe 1\2"() 3\4"(X) 1"() 1-1\4"()  
!Manifold () Rear Connect(X)  
!Verify(X) LP() Nat()  
|
- 1 ea. CONNECT Model \*GAS !4G2  
!MBTU: 30  
!Gas - Pipe 1\2"() 3\4"(X) 1"() 1-1\4"()  
!Manifold () Rear Connect() Top Connect (X)  
!Verify(X) LP() Nat()  
|

**ITEM NO. 5 - FRYER, GAS (1 ea required)**

Vulcan Hart Model GRD45

Fryer, Gas, 120,000 BTU, 45 lb. fat cap., solid state controls w/melt cycle, s/s tank, twin baskets, s/s door, front top & sides, Nickel plated legs, 1/2 gas w/regulator, 120/60/1, tank size 14"x14"

Accessories:

- 1 ea. Model MF50 Fryer Filter, Mobile, Electric, 1/3 HP pump motor @ 5.6 gallons/minute (5 amps), 50 lb. cap., s/s finish, w/fryer filtering connections, 10' oil discard hose, fold down handle, s/s mesh filter screen assembly, no paper required
- 1 ea. Filter ready
- 1 ea. Model RO15 Fryer Drain Cabinet, GR Series fryer match design, s/s top drain section with lift out screen, s/s front and sides, 6" Nickel plated legs, 15 1/2" wide
- 1 ea. Model HL1000 Heat lamp, 1000 watts, 9 amps, stainless steel, 120V, with cord and 3-prong plug (new style is not adjustable)

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- 1 ea. CONNECT Model \*GAS |  
 !MBTU: 120  
 !Gas - Pipe 1\2"() 3\4"(X) 1"() 1-1\4"()  
 !Manifold () Rear Connect(X)  
 !Verify(X) LP() Nat()  
 |
- 1 ea. CONNECT Model \*POWER |5E1  
 !Voltage - Verify() 120(X) 208() 240() 480() - Phase 1(X) 3()  
 !Amps:\_\_\_\_\_ KW:\_\_\_ 1.0 \_\_\_ HP:\_\_\_\_\_  
 !Connection:\_\_\_ NEMA 5-15 \_\_\_\_\_  
 !Heat Lamp
- 1 ea. CONNECT Model \*POWER |5E2  
 !Voltage - Verify() 120(X) 208() 240() 480() - Phase 1(X) 3()  
 !Amps:\_\_\_\_\_ 5.0 \_\_\_\_\_ KW:\_\_\_\_\_ HP:\_\_\_\_\_  
 !Connection:\_\_\_ NEMA 5-15 \_\_\_\_\_  
 !Filter & Fryer

**ITEM NO. 6 - TILTING SKILLET, GAS (1 ea required)**

Vulcan Hart Model VGTS40

Tilting Skillet, Gas, 100,000 BTU, 40-gallon capacity, 9" deep pan, open leg stand, electronic ignition, manual tilt, stainless steel finish, hinged cover, pouring lip strainer, provision for faucet on right console

Accessories:

- 1 ea. 3 piece cover, right console, to receive faucet (std)
- 1 ea. Model SGL 12NZL Single pantry deck mount faucet w/12" swivel spout
- 1 ea. CONNECT Model \*GAS |  
 !MBTU: 100  
 !Gas - Pipe 1\2"() 3\4"(X) 1"() 1-1\4"()  
 !Manifold () Rear Connect()  
 !Verify(X) LP() Nat()  
 |
- 1 ea. CONNECT Model \*POWER |  
 !Voltage - Verify() 120(X) 208() 240() 480() - Phase 1(X) 3()  
 !Amps:\_\_\_\_\_ 2.3 \_\_\_\_\_ KW:\_\_\_\_\_ HP:\_\_\_\_\_  
 !Connection:\_\_\_ 8" AFF \_\_\_\_\_  
 |
- 1 ea. CONNECT Model \*WATER |  
 !CW:\_\_\_\_\_ 1\2" \_\_\_\_\_ HW:\_\_\_\_\_  
 !Connection:\_\_\_ 3\4" AFF \_\_\_\_\_  
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